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INSTRUCTIONS FOR THE USER: these instructions contain user recommendations, a description of the controls and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

Further information about the products can be found at www.smeg.com

1. INSTRUCTIONS FOR USE

This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all the information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: **cooking and heating up food**; all other uses are considered unsuitable.

These instructions are valid only for the destination countries whose identifying symbols are included on the cover of this manual.

Never obstruct the openings and slots provided for ventilation and heat dispersal; this may cause malfunctions.

Do not use this appliance for heating rooms.

This appliance is marked according to European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
This directive defines the standards for the collection and recycling of waste electrical and electronic equipment applicable throughout the European union.

The identification plate with technical data, serial number and brand name is located in an exposed position either in the drawer (where present) or on the back of the appliance. A copy of the identification plate is included in the booklet. It should be applied to the appropriate space on the back of the cover. Do not remove this plate for any reason.

Before the appliance is put into operation, all labels and protective films applied on external surfaces must be removed.

Do not use metallic sponges or sharp scrapers: they will damage the surfaces. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry using a soft cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance.

Always check that the control knobs are in the “zero” (off) position when you finish using the appliance.

Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion.

Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.

Never place saucepans with bases which are not perfectly flat and smooth on the hob. Unstable cookware can lead to scalding.

Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability.

The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations.

Do not use the hob if pyrolysis (where present) is taking place inside the oven.

If you intend to go away for a prolonged period of time, close the mains gas tap or the gas cylinder tap.

Take care that no objects are stuck in the door of the oven.

Do not open the storage compartment (where present) when the oven is on and still hot. The temperatures inside it may be very high.

If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage enamelled surfaces.

All cooking operations must take place with the door closed. The dissipation of heat may cause hazards.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

2. SAFETY PRECAUTIONS

Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.
Gas or electrical appliances must always be uninstalled by suitably skilled people.

Before connecting the appliance to the power grid, check the data on the plate against the data for the grid itself.

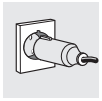
If the appliance is installed on a raised platform, secure it using suitable fastening systems.

Before carrying out installation/maintenance work, make sure that the appliance is disconnected from the power grid.

If the cooking appliances are installed in motor vehicles (for example, camper vans, caravans etc.), they must only be used when the vehicle is stationary.

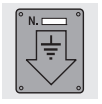
Install the appliance so that when opening the drawers or doors of units positioned at the level of the hob there is no possibility of making contact with pans positioned on top of it.

Immediately after installation, carry out a quick test on the appliance following the instructions provided later in this manual. Should the appliance not function, disconnect it from the power supply and call the nearest technical assistance centre.



The plug to be connected to the power supply cable and its socket must be of the same type and conform to the standards in force. The socket must be accessible after the appliance has been installed. **Never disconnect the plug by pulling on the cable.**

If the power supply cable is damaged, contact the technical support service immediately and they will replace it.



The appliance must be connected to earth in compliance with electrical system safety standards.

During use the appliance and its accessible parts become very hot. Take care never to touch the heating elements. Keep children younger than 8 away from the appliance, unless under continuous supervision.

Never put inflammable objects in the oven: they could be accidentally ignited and cause fires.

The appliance is intended for use by adults. Do not allow children to go near it or play with it.

This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks. Do not allow children to play with the appliance. Do not allow unsupervised children to perform cleaning or maintenance operations.

Never attempt to repair the appliance. All repairs must be carried out by an authorised technician or at an authorised service centre. The improper use of tools can cause hazards.

This appliance must not be controlled using an external timer or remote control system.

Be aware of how rapidly the cooking zones heat up. Do not place empty saucepans on the heat. Danger of overheating.

Fats and oils can catch fire if they overheat. You are therefore recommended not to leave the appliance while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the saucepan and turn off the cooking zone.

Take care when using additional electrical appliances in the kitchen (e.g. blender, toaster etc.). Connection cables must not come into contact with hot cooking zones.

Do not use steam jets for cleaning the appliance.
The steam could reach the electronics, damaging them and causing short-circuits.

Do not spray any spray products near the household appliance while it is in operation. Do not use spray products while the appliance is still hot. The gases contained in the spray may catch fire.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL CARE

3.1 Our environmental care

Pursuant to Directives 2002/95/EC, 2002/96/EC, 2003/108/EC, relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

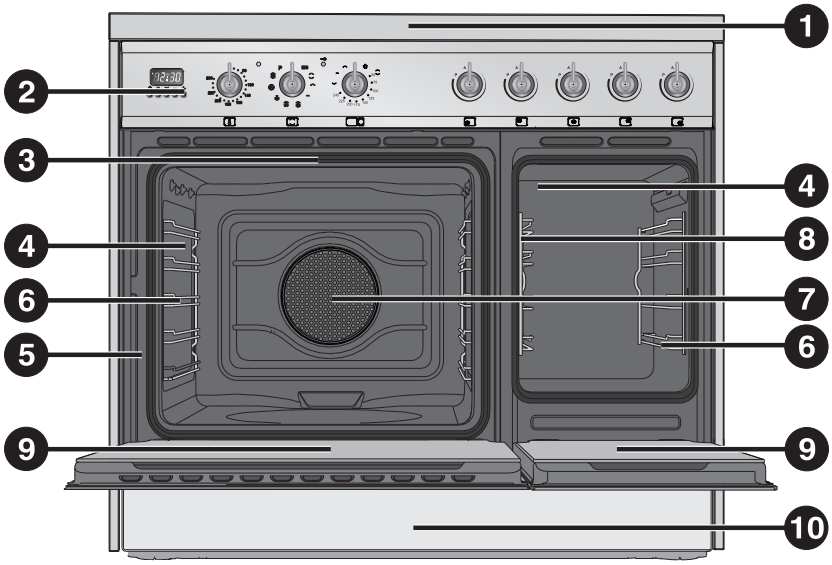
3.2 Your environmental care

Our appliances are packed in non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

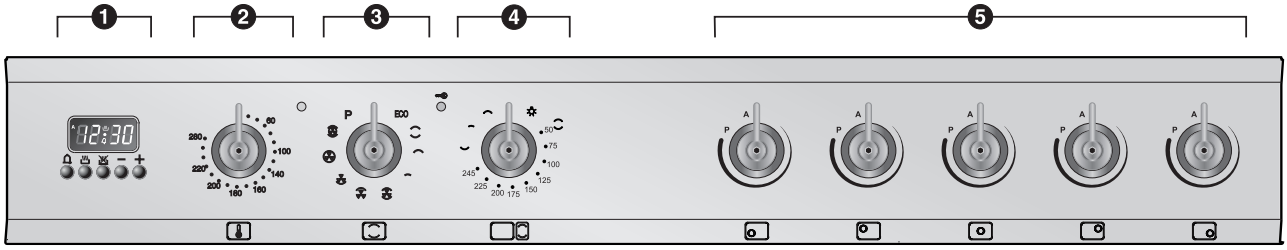
Your old appliance also needs to be disposed of correctly.
Important: hand over your appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.

4. GET TO KNOW YOUR APPLIANCE



1. Cooking hob
2. Control panel
3. Oven seal
4. Oven light
5. Door sensor (on some models only)
6. Rack/tray support frame
7. Fan
8. Upper guard (on some models only)
9. Door
10. Storage compartment (on some models only)

4.1 Description of the controls on the front panel



4.1.1 Programming clock

1 The programming clock can be used to display the current time or to set a timer or a programmed cooking operation.

4.1.2 Temperature selection knob

2 The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **280**°**C**.

When the knob is turned, the light starts flashing to signal the oven is preheating. When the selected temperature is reached, a sound signal will sound and the light will stop flashing and remain lit. If the temperature changes, the light starts flashing again.

In pyrolitic models, the light switches on when the automatic cleaning cycle (pyrolysis) starts and remains lit until the cycle is complete.

4.1.3 Function selection knob

3 The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the thermostat knob. For more information on the cooking functions, see:
“8. COOKING WITH THE OVEN”.

The door locking device indicator light ( ) only comes on when the automatic cleaning cycle is activated.

4.1.4 Auxiliary oven thermostat knob

4 This knob allows to select the cooking function and the cooking temperature (only in static function) for the auxiliary oven. Turning the knob to the position turns on the light inside the auxiliary oven. To set the knob on “O” turn it always anti-clockwise.
The indicator light comes on to indicate that the oven is heating up.
The indicator light goes out when the set temperature is reached. It flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.

If no cooking time is selected, the timer knob must be positioned on the symbol (manual).

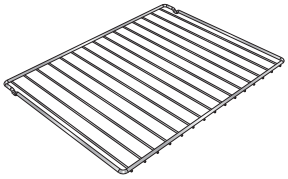
4.1.5 Cooking zone control knob

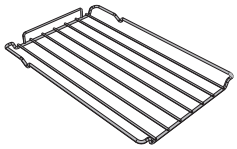
5 Using these knobs you can control the cooking zones of the induction hob. The hot plate controlled is indicated above every knob. Turn the knob to the right to adjust the operating power of the hot plate that goes from a minimum of 1 to a maximum of 9. The operating power is indicated on a display positioned on the hob (The adjacent symbol indicates the front left cooking zone).

5. AVAILABLE ACCESSORIES

NOTE: Some models are not provided with all accessories.

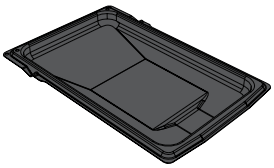
Rack: useful for holding cooking containers.



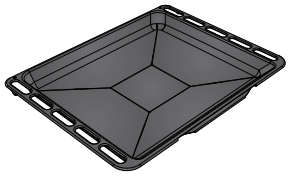


Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip.

Oven tray: useful for collecting fat from foods placed on the rack above.



Deep oven tray: useful for baking cakes, pizza and oven-baked desserts.



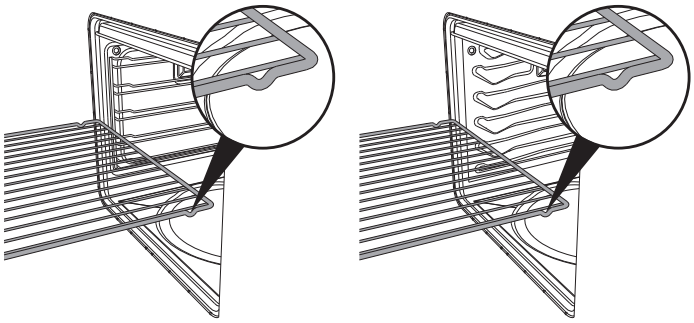
The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Accessories available on request:

- Original supplied and optional accessories may be ordered from any Authorised Support Centre.
- Use only original accessories supplied by the manufacturer.

5.1 Using the rack or tray

The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).
To remove the rack or tray, lift the front slightly.
The mechanical lock (or the extension piece where present) must always face the back of the oven.



Gently insert racks and trays into the oven until they come to a stop.

In models with runners, clean the trays before using them for the first time. Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted.

5.2 Using the support rack

The support rack is inserted into the tray (as shown in the figure). Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.

6. USING THE COOKING HOB

On first connection to the electrical mains, an operating check will be carried out automatically and all the indicator lights will come on for a few seconds.

After use, turn off the hot plates used returning the appropriate knob to the “O” position. Never rely solely on the cookware detector.

Never place metal objects, such as dishes or cutlery, on the induction hob surface as they may overheat: Danger of burns.

Take care not to spill sugar or sweet mixtures onto the hob when hot. Never place materials or substances which may melt (plastic or aluminium foil) on the hob. If this occurs, promptly switch off the cooking zones and remove the molten material with the scraper provided while the hot plate is still lukewarm to prevent the surface from being damaged.

The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the saucepan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

Advantages of an induction hob

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared with traditional electric cooking.
- Improved safety as the energy is only transmitted to the container placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the saucepan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the saucepan; foods which overflow do not stick.

6.1 Layout of the cooking zones

Zone	Outside diameter (mm)	Max absorbed power (W) *	Absorbed power in booster function (W) *
1	145	1400	2200
2	180	1850	3000
3	270	2600	3700
4	210	2300	3700

*power levels are indicative and can vary according to the pan used or the settings made.

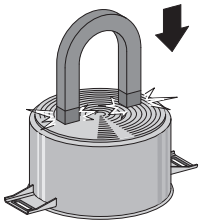
6.2 Saucepans suitable for use in induction cooking

The containers used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

Use only saucepans with bases suitable for induction hot plates.

Suitable containers	Unsuitable containers
• Enamelled steel containers with thick bases. • Cast iron containers with an enamelled base. • Containers in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.	• Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the container, place it on a cooking zone and start the hot plate. If the symbol appears on the display, it means the pan is not suitable.



Use only containers with a perfectly flat bottom. Using a pan with an irregular bottom could jeopardise the efficiency of the heating system so that the pan is not detected on the hot plate.

6.3 Limiting the cooking duration

The hob has an automatic device which limits the duration of use.
If the cooking zone settings are not changed, the maximum duration of operation of each zone depends on the power level selected.
When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert is sounded and if the zone is hot the symbol will show on the display.

6.4 Protection from hob overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high. To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is managed automatically.

6.5 Advice on energy-saving

Below you will find advice on how to use your hob effectively and economically.
- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.
- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.

6.6 Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for
0	OFF position
U	Dishwarming
1 - 2	Cooking small amounts of food **(minimum power)**
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P*	Roasting / browning, cooking **(maximum power)**

*See booster function.

6.7 Saucepan recognition

If there is no saucepan on a cooking zone or if the saucepan is too small, no energy will be transmitted and the symbol will appear on the display.

If there is a suitable saucepan on the cooking zone, the recognition system notices it and turns on the hob to the power level set using the knob. Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the symbol will appear on the display). If the saucepan recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

Saucepan recognition limits: The minimum diameter of the saucepan base is indicated by a circle inside the cooking zone. Pans with smaller diameters risk not being detected and therefore not activating the inductor.

6.8 Residual heat

If the cooking zone is still hot after being switched off, the symbol will appear on the display. The symbol clears once the temperature drops below 60°C.

Supervise children carefully as they cannot readily see the indication of residual heat. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

6.9 Heating accelerator

Each cooking zone is equipped with a heating accelerator that allows to supply the maximum power for a time that is proportional to the selected power.

Turn the knob to the left to the “A” position and then release; the symbol appears on the display.

Select the required heating power (1..8) within 3 seconds. The selected power and symbol will flash alternately on the display.

The power level can be increased at any moment, the “maximum power” period will automatically be modified.

If the power is reduced, turning the knob anti-clockwise, the heating accelerator will automatically be disabled.

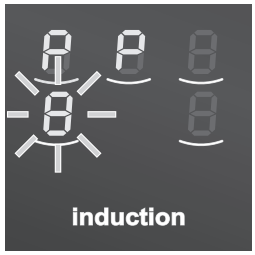
6.10 Booster function

The booster function allows to activate the cooking zone at maximum power as long as 10 minutes. It can be used to bring a large quantity of water to a boil rapidly or to broil meat.

Turn the knob clockwise to the “P” position for two seconds and then release; the symbol will appear on the display. After 10 minutes the booster function will automatically be disabled and cooking will continue at power level “9”.

The booster function has priority over the heating accelerator function.

6.11 Power management



The hob is fitted with a power management module that optimises/limits consumption. If the overall imposed power levels surpass the maximum limits permitted, the electronic circuit board will automatically manage the power supplied by the hot plates.

The module will try to maintain the maximum possible power levels supplied and the levels imposed by the automatic management will appear on the display. The flashing of a power indicates that it will automatically be limited to a new level selected by the power management module.

Priority is given to the last zone set.

6.12 Control lock

The control lock is a device that protects the appliance from accidental or inappropriate use. With all the cooking zones turned off, simultaneously turn the first two knobs to the left (position “A”). Keep them turned until the symbols , appear on the display, then release the knobs.

In order to remove the control lock repeat the same operations previously described.

If the knobs have been kept rotated in the “A” position for more than 30 seconds a fault message will appear on the display.

After a prolonged period of interruption to the power supply, the control lock will be deactivated. If this is the case, turn it back on as described above.

7. USING THE OVEN

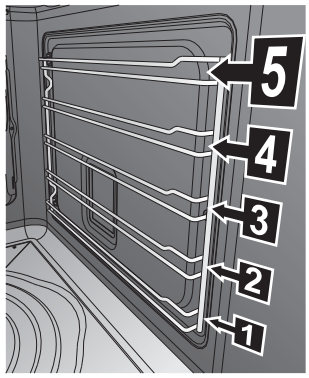
7.1 Before using the appliance

- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “9. CLEANING AND MAINTENANCE”.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

7.2 Oven runners

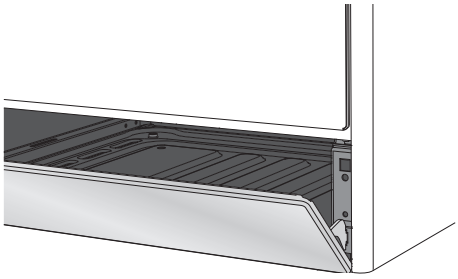
The oven features 5 runners for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).



models with frames

7.3 Storage compartment (on some models only)

The storage compartment is in the bottom of the cooker. It provides storage space for the appliance’s metal accessories and must not be used to store flammable materials, cloths, paper etc..



Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

7.4 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.

7.5 Internal light

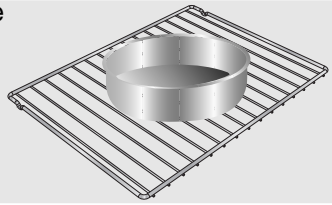
The oven light comes on when the door is opened (on some models only) or any function is selected.

7.6 General warnings and advice for use

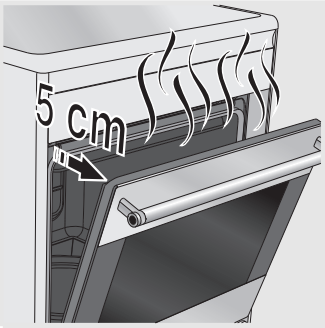
All cooking operations must be carried out with the door closed. The dissipation of heat may cause hazards.

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: keep it half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



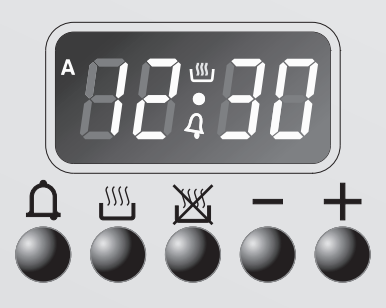
To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

To prevent hazardous overheating, the appliance's lid (where present) must always be raised when using the oven.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

7.7 Electronic programmer (on some models only)



LIST OF FUNCTIONS

- Timer key
- End of cooking key
- Cooking duration key
- Value decrease key
- Value increase key

7.7.1 Setting the time

On the first use, or after a power failure, 00:00 will be flashing on the oven's display. Press the and keys together, and at the same time press the value adjustment keys − or +: this will increase or decrease the setting by one minute for each pressure.
Press either of the value modification keys to display the current time.
Before each programmer setting, activate the required function and temperature.

7.7.2 Semi-automatic cooking

Semi-automatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Press the key and the display will light up showing the figures 00:00; keep it pressed, and at the same time use the keys − or + to set the cooking duration.

When is released, the count of the programmed cooking duration will start and the display will show the current time together with and **A** (to indicate that a programmed cooking operation has been set).

7.7.3 Automatic cooking

This function switches the oven on and off in fully automatic mode.
Press the key and the display will light up showing the figures 00:00; keep it pressed, and at the same time use the value modification keys − or + to set the cooking duration.

Press the key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys − or + to adjust the end of cooking time.

When the key is released, the programmed count will start and the display will show the current time together with the symbols **A** and .

After making the setting, press the key to view the remaining cooking time; press the key to view the cooking end time. The logic prevents the setting of incompatible values (e.g. the programmer will not accept a cooking end time with a duration which is too long for its value).

7.7.4 End of cooking

At the end of cooking the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will return to show the current time together with the symbol to indicate that the oven has returned to manual use mode.

7.7.5 Timer

The programmer can also be used as an ordinary timer.
Press the key and the display will show the figures 00:00; keep pressed and simultaneously press the value modification keys − or +. When the key is released the count will start and the display will show the current time and the symbol .

After the setting, to display the time left press the key.
In timer mode, the oven operation will not be cut out at the end of the set time.

7.7.6 Adjusting the buzzer volume

The buzzer volume can be varied (3 settings) while it is in operation by pressing −.

7.7.7 Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing keys − and + together.
To switch off the appliance, return all the knobs to the 0 setting.

7.7.8 Deleting the set data

Having programmed a semi-automatic or automatic cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing keys − or + until 00:00 appears on the display.
The programmer will interpret the cancellation of the program as terminating the cooking operation.

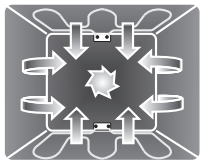
7.7.9 Modifying the set data

The set cooking data can be modified at any time by holding down the function key and at the same time pressing the keys − or + to change the value.

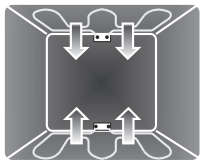
8. COOKING WITH THE OVEN

ECO

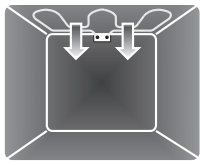
ECO: Using the grill and the lower heating element in combination is particularly suitable for cooking on a single runner only, as it provides low energy consumption.



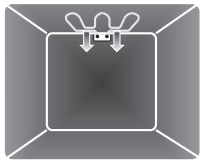
STATIC: As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



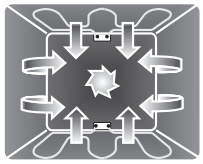
GRILL: The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where present) gives the food an even browning at the end of cooking.
Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



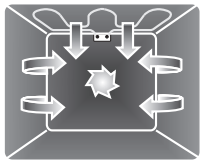
SMALL GRILL: Using only the heat released from the central element, this function allows to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.



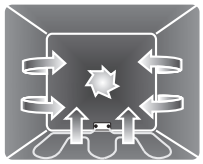
FAN-ASSISTED STATIC: The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.
(For multiple-level cooking, we recommend using the 2nd and 4th runners.)



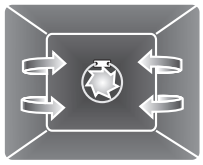
FAN-ASSISTED GRILL: The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 4th runner.



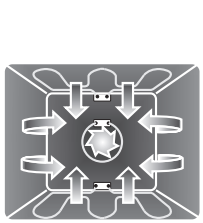
FAN-ASSISTED BOTTOM: The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



CIRCULAR: The combination of the fan and the circular element (incorporated in the rear of the oven) allows to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.
(For multiple-level cooking, we recommend using the 2nd and 4th runners.)



TURBO: The combination of fan-assisted cooking and traditional cooking allows to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 2nd and 4th runners.)



8.1 Cooking advice and instructions

8.1.1 General advice

- **We recommend preheating the oven before putting the food in.** Place the food in the oven only once the cooking light is off.
- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.
- For rapid preheating use a fan-assisted function, then select the required function.

8.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard it is ready, if not, it needs another few minutes cooking.

8.1.3 Advice for cooking desserts and biscuits

- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- Check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

8.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first shelf of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

8.1.5 Advice for cooking with the Grill and the Fan-assisted grill

- Using the Grill function , meat can be grilled even when it is put into the cold oven; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

8.2 Cooking operation information table

Types of food	Weight	Function	Runner position from the bottom	Temperature °C	Time (minutes)	
FIRST COURSES						
Lasagne	3 kg	Static	2 or 3	220 - 230	40 - 50	
Oven-baked pasta		Static	2 or 3	220 - 230	40	
MEAT						
Roast veal	1 Kg	Circular	3	180 - 190	70 - 80	
Pork loin	1 Kg	Circular	3	180 - 190	70 - 80	
Shoulder of pork	1 Kg	Turbo	3	180 - 190	90 - 100	
Roast rabbit	1 Kg	Circular	3	180 - 190	70 - 80	
Turkey breast	1 Kg	Turbo	3	180 - 190	110 - 120	
Roast neck of pork	1 Kg	Turbo	3	180 - 190	190 - 210	
Roast chicken	1 Kg	Turbo	3	190 - 200	60 - 70	
GRILLED MEATS					**1st side**	**2nd side**
Pork chops		Fan-assisted grill	5	250	7 - 9	5 - 7
Fillet of pork		Grill	4	250	9 - 11	5 - 9
Fillet of beef		Grill	4	250	9 - 11	9 - 11
Liver slices		Small grill	5	250	2 - 3	2 - 3
Sausages		Fan-assisted grill	4	250	7 -9	5 - 6
Meatballs		Grill	4	250	7 - 9	5 - 6
ROTISSERIE MEAT (where present)						
Chicken		Rotisserie grill	On a rotisserie rod	250	60 - 70	
FISH						
Salmon trout	0.7 Kg	Circular	3	160 - 170	35 -40	
BREAD and FOCACCIA						
Pizza		Turbo	1	250	6 - 10	
Bread		Circular	2	190 - 200	25 - 30	
Focaccia		Turbo	2	180 - 190	15 - 20	
DESSERTS						
Ring cake		Circular	3	160	55 - 60	
Fruit tart		Circular	3	160	30 - 35	
Fruit tart		Static	3	170	35 - 40	
Short pastry		Circular	2 or 3	160 - 170	20 - 25	
Jam tarts		Turbo	2 or 3	160 - 170	40 - 50	
Paradise cake		Static	2 or 3	170	40 - 50	
Paradise cake		Circular	3	160	50 - 60	
Cream puffs		Turbo	3	150 - 160	40 - 50	
Light sponge cake		Circular	3	150 - 160	40 - 50	
Rice pudding		Turbo	3	160	40 - 50	
Rice pudding		Static	3	170	50 - 60	
Croissants		Circular	3	160	25 - 30	
Croissants (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	30 - 35	
Short pastry biscuits (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	16 - 20	

The times indicated in the following tables do not include the preheating times and are provided as a guide only.

9. CLEANING AND MAINTENANCE

Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.

CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).

We recommend the use of cleaning products distributed by the manufacturer.

9.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

9.2 Ordinary daily cleaning

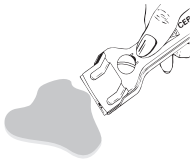
To clean and preserve the stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

9.3 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.
Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

9.4 Cleaning the glass ceramic hob

The glass ceramic hob should be regularly cleaned, preferably after every use, once the H symbol has disappeared from all displays.



Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.
Remove any burnt residues after cooking with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.
Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans.
Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the functioning and stability of the glass ceramic. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with ordinary cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of dark marks.

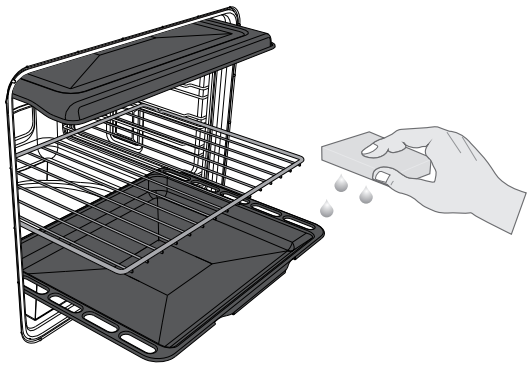
9.5 Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

9.6 Cleaning the oven

For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts.

- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see “10.1 Removing the door”).



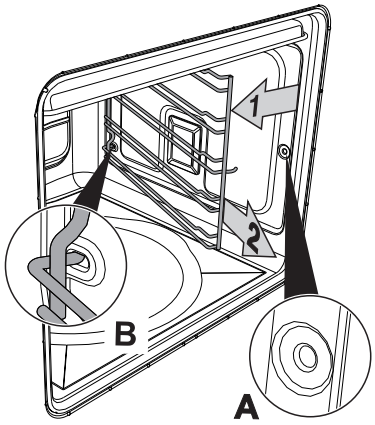
The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

When the operation is complete, damp parts should be dried thoroughly.

9.6.1 Removing guide frames

Removing the guide frames enables the sides to be cleaned more easily. This should be done each time the automatic cleaning cycle is used (on some models only).
To remove the guide frames:

1 pull the frame towards the inside of the oven to unhook it from its housing A, then slide it out of the seats at the back B.
2 When cleaning is complete, repeat the above procedures to put the guide frames back in.



9.6.2 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive detergents to clean the oven's door glass panels (e.g. powder products, spot-removers and wire sponges). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

9.6.3 Cleaning the door seal

To keep the seal clean, use a non-abrasive sponge and lukewarm water. The seal should be soft and flexible (with the exception of pyrolitic models).
In pyrolitic models, the seal may flatten over time and lose its original shape. To restore it, pinch the seal all the way along. This also helps remove any dirt on the seal.

9.7 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven with great ease.

During the first automatic cleaning cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.

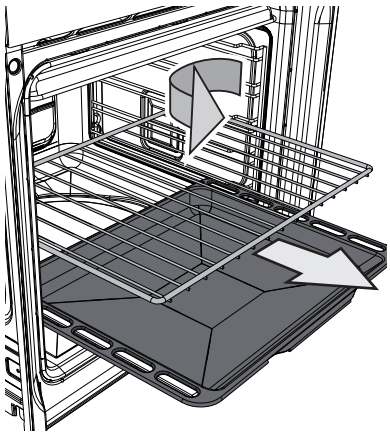
Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

During the pyrolysis cycle, a door locking device makes it impossible to open the door.

9.7.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

- Completely remove all accessories from inside the oven, including the upper guard.
- Remove the guide frames, see “9.6.1 Removing guide frames”.



In order not to damage the internal glass panel, it should be cleaned in accordance with the usual procedure (see 9.6.2 Cleaning the door glazing) before starting the automatic cleaning cycle.
For very stubborn encrustations, lock the door using the pins provided and remove the glass panel. Spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfiber cloth. After carrying out these operations, position the glass panel on the door again and remove the pins locking it.

- At the end of the cleaning cycle, when the oven has cooled down, reinsert the frames by repeating the previously used procedure in reverse order.
- Make sure that the oven door is firmly closed.
- Refer to the following diagram for setting the cleaning cycle duration:

CLEANING DURATION	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
	120 MIN.	150 MIN.	180 MIN.

During the automatic cleaning cycle, the fans produce a more intense level of noise due to a greater rotation speed; this is entirely normal and intended to facilitate heat dissipation.
At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

If the pyrolysis gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

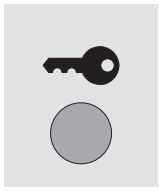
9.7.2 Setting the cleaning cycle

Turn the function selection knob to **P** to select the cleaning cycle.

Press and hold ; press **–** or **+** to set the duration of the cycle. The setting varies between a minimum of 2 hours and a maximum of 3 hours.

Press to confirm the start of the pyrolysis.

Two minutes after the cleaning cycle (Pyrolysis) starts, a locking device will be tripped, preventing the door being opened. The appropriate light will switch on to indicate that the locking device has been activated.



At the end of the cleaning cycle the locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth.

To select a cleaning cycle with a delayed start, after setting the duration press . The time when the cleaning cycle will terminate will appear on the display.

Press and hold , and press **–** or **+** to set the time at which you wish to terminate the cleaning cycle.

It is not possible to select any functions once the door locking device has been activated. Wait for to go out.

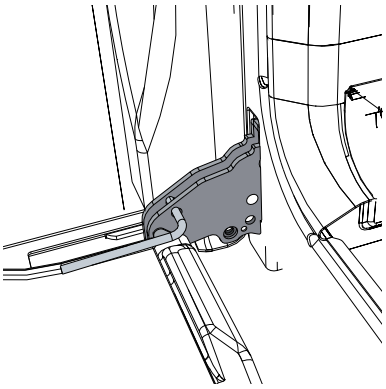
10. EXTRAORDINARY MAINTENANCE

The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc. Specific instructions for each operation of this kind are given below.

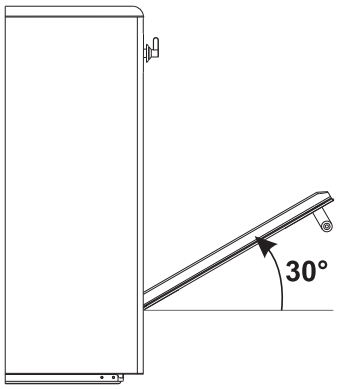
Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

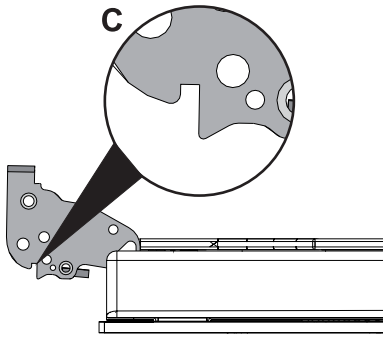
10.1 Removing the door



Open the door completely.
Insert a pin into the hole in the hinge. Repeat for both hinges.



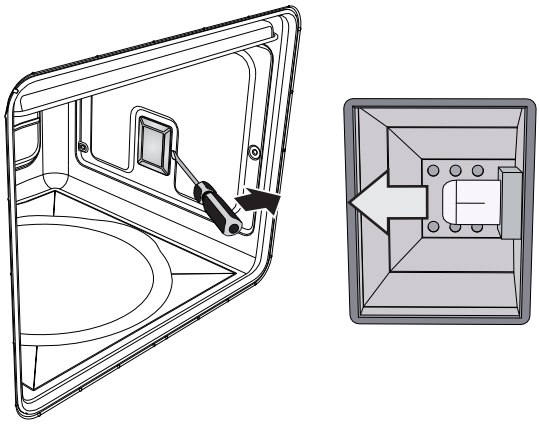
Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections C are resting completely at the base of the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.

10.2 Replacing the light bulb (main oven)

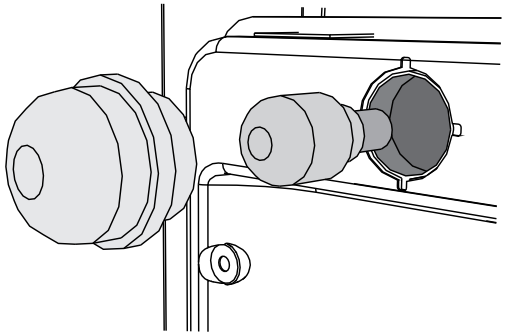
If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “9.6.1 Removing guide frames”.
Then remove the bulb cover using a tool (e.g. a screwdriver).
Remove the bulb by sliding it out as shown. Replace the bulb with one of the same type (40W).



Do not touch halogen bulbs directly with your fingers, wrap them in insulating material.

10.3 Replacing the light bulb (auxiliary oven)

If a light bulb needs to be replaced because it is worn or burnt out, unscrew the bulb cover. Remove the bulb by unscrewing it and then replace it with a similar bulb (25W).



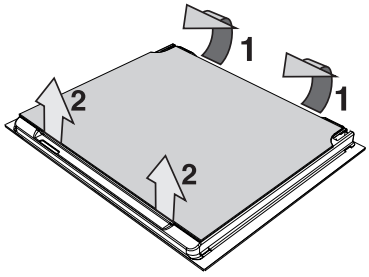
10.4 Removing the internal glass panels

The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 10.1 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels. The glass panels of the door can be completely removed by following the instructions provided below.

Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in chapter “10.1 Removing the door”. This operation may have to be repeated during the glass removal process if the door is accidentally freed.

Removing the internal glass panel:

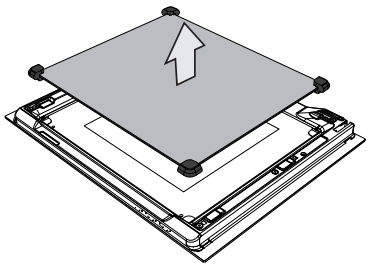
- Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
- Then pull the front of the glass panel upwards (2).
- Doing this detaches the 4 pins attached to the glass from their slots in the oven door.



Removing the middle glass panels:

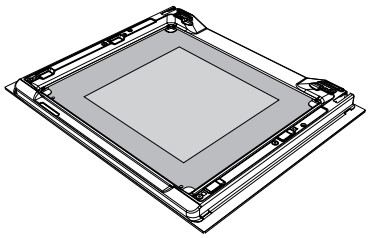
- (pyrolitic models) there are two middle glass panels attached using 4 small locks. Remove the middle panels by lifting them upwards.

- (other models) an intermediate glass panel may be present; if so, remove it by lifting it upwards.



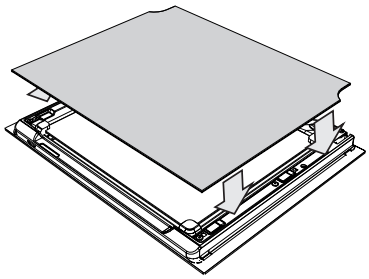
Cleaning:

- It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and neutral detergent.



Replacing the glass panels:

- Replace the panels in the opposite order to which they were removed.
- Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure.



11. INSTALLATION

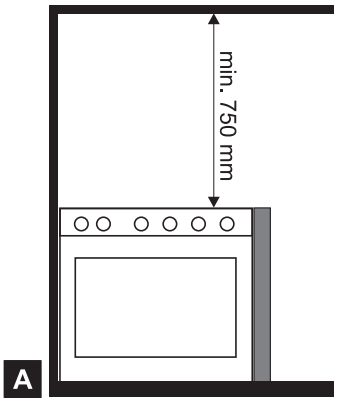
11.1 Installing in kitchen units

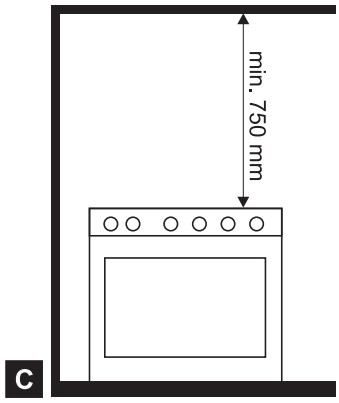
Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C). If they are not sufficiently temperature-resistant, they may warp over time.

The appliance must be installed by a qualified technician and according to the standards in force.
Depending on the type of installation, this appliance belongs to class 2, subclass 1 (Fig. A - Fig. B) or class 1 (Fig. C).

It may be installed next to walls, one of which must be higher than the appliance, as shown in figures A and C relative to the installation classes.

Make sure that there is a minimum distance of 750 mm between the stoves of the hob and any shelf that may be installed directly above it. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

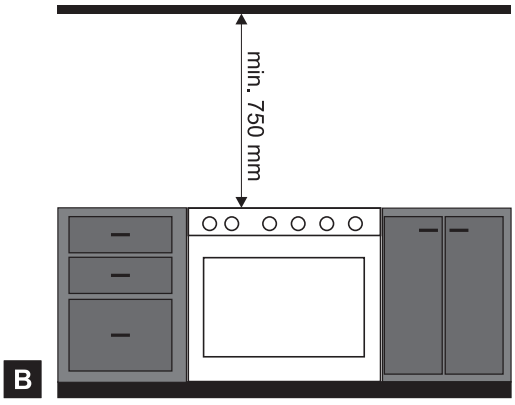




A Built-in appliance (Class 2 subclass 1)

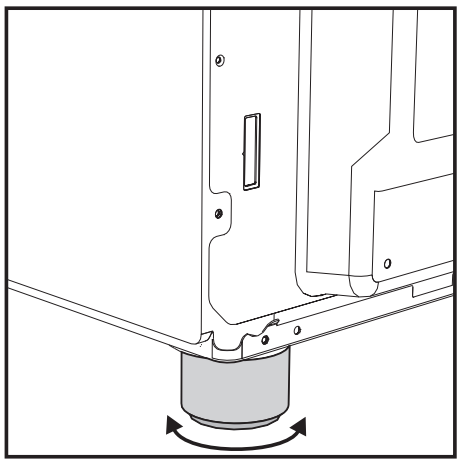
B Built-in appliance (Class 2 subclass 1)

C Free-standing appliance (Class 1)

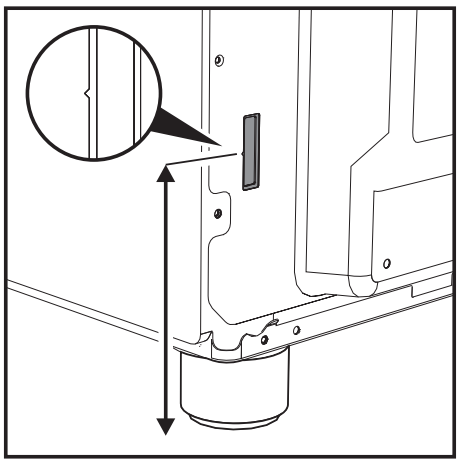


11.2 Wall mounting brackets (where present)

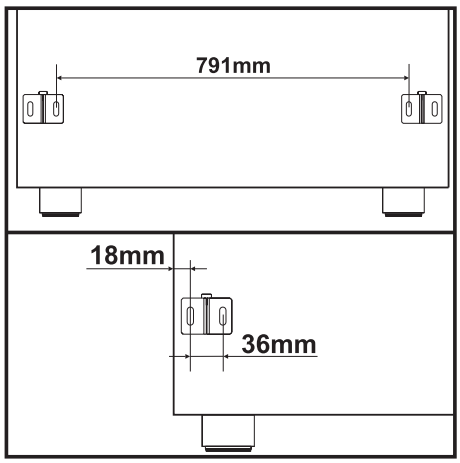
The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over.



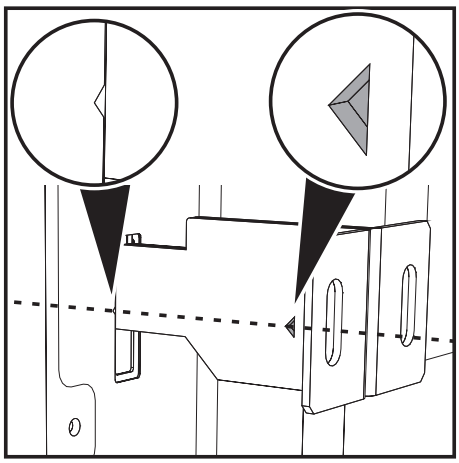
1) Use the adjustable feet to level the appliance at the required height.



2) Measure the distance from the index of the opening to the floor.



3) Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above.



4) Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

11.3 Electrical connection

Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned on the appliance. Do not remove this plate for any reason. A copy of the plate is attached to the instructions.

The appliance must be connected to the power supply by a qualified technician.

Before performing any operations, switch off the power supply to the appliance.

The appliance must be connected to earth in compliance with electrical system safety standards.

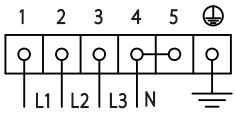
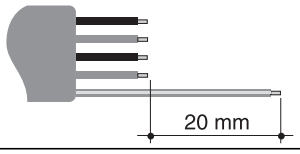
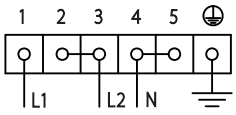
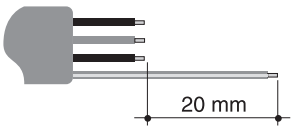
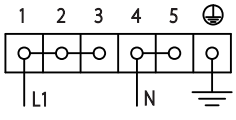
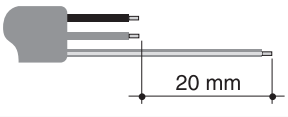
Where the appliance is connected to the power grid via plug and socket, both of these must be of the same type and connected to the power cable in accordance with current standards. The socket must be accessible after the appliance has been built in. **NEVER UNPLUG BY PULLING ON THE CABLE.**

Should the earthing wire need replacing it must be longer than the current conduction wires so that, if the plug is torn off the power cable, it is the last to be detached.

Avoid use of adapters and shunts as these could cause overheating and risk of burns.

If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

APPLIANCE TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)		
90	**380 - 415 V 3N~** 	5-pole	**5 x 2.5** mm²	H05V2V2-F 
	380 - 415 V 2N~ 	4-pole	**4 x 4** mm²	H05V2V2-F 
	220 - 240 V 1N~ 	3-pole	**3 x 6** mm²	H05V2V2-F 

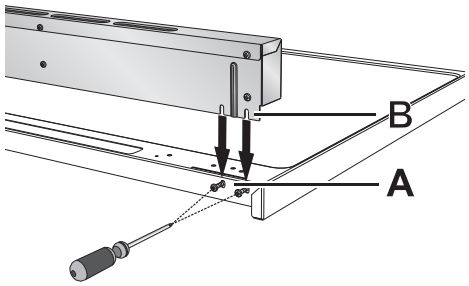
- Use H05V2V2-F cables resistant to at least 90°C.
- The values indicated above refer to the cross-section of the internal conductor.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

11.4 Positioning the skirt

WARNING: The skirt provided is an integral part of the product; it must be fastened to the appliance prior to installation.

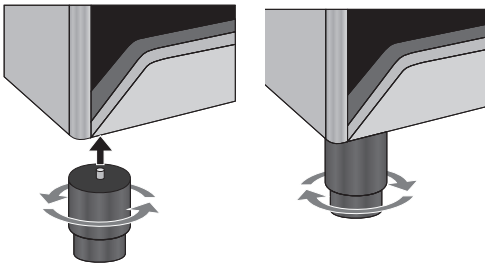
The skirt must always be positioned and secured correctly on the appliance.

1 Loosen the 4 screws (**A**) on the back of the worktop (2 for each side).
2 Place the skirt above the worktop, taking care to align the skirt's slots (**B**) with the screws (**A**).
3 Secure the skirt to the worktop by tightening screws (**A**).



11.5 Positioning and levelling the appliance

After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. Insert the front feet first and then the rear ones.
The appliance must be properly levelled to ensure better stability. Screw or unscrew the bottom part of the foot until the appliance is stable and level on the floor.



To prevent possible damage to the appliance, we recommend to screw the front feet first and then the rear ones.

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